



MUNZING TECHNICAL INFORMATION | GLOBAL

MAGRABAR® 2025 & MAGRABAR® MD-4975

Seed Oil Free Defoamers for Protein Fortified Food & Beverages

Overview

MAGRABAR® 2025 and **MAGRABAR® MD-4975** are *seed oil free* defoamers developed for use in protein fortified food and beverage applications. Both products deliver great performance across a broad range of protein systems.

Key Features

MAGRABAR® 2025

- 100% active liquid defoamer
- Effective in carbohydrate and protein process streams
- Ideal for high-protein RTD beverages and liquid processing applications
- Fast foam knockdown and rapid foam break

MAGRABAR® MD-4975

- 30% active powder defoamer
- Specifically designed for protein powder application
- Can be dry-blended into whey protein isolate & whey protein concentrate
- Improved dispersability due to anti-caking technology
- Enables rapid reconstitution of protein shakes
- Maintains neutral flavor profile with minimal impact on turbidity

Both **MAGRABAR® 2025** & **MAGRABAR® MD-4975**

- ✓ Seed oil free, silicone free, and soy free
- ✓ Vegetable oil based
- ✓ Water-dispersible defoamer
- ✓ May be used as a food additive or processing aid
- ✓ Free from animal-derived ingredients
- ✓ Non-GMO
- ✓ Kosher and Halal certified



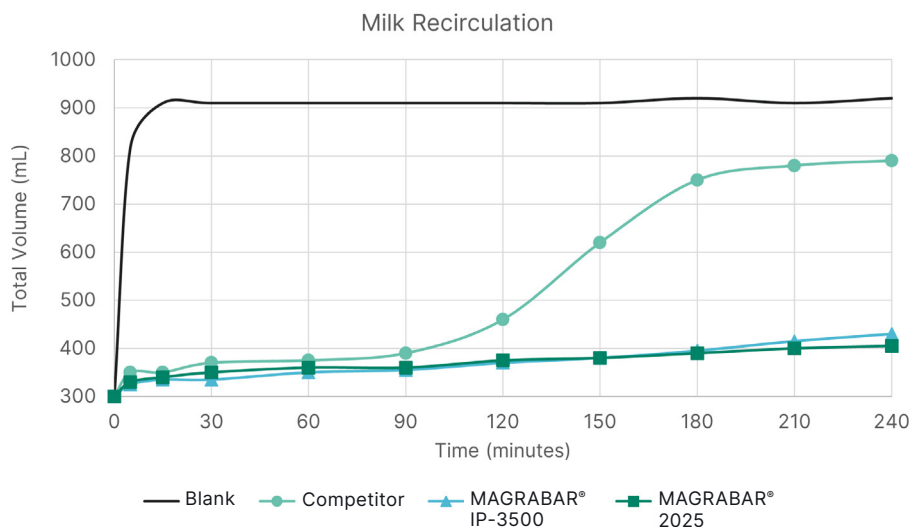
Case Study – MAGRABAR® 2025

Recirculation Test in Milk

Testing Method:

- Using a peristaltic pump, skim milk was continuously recirculated within a 1000 mL graduated cylinder.
- The total volume was recorded at specific times during the test.

* All defoamers dosed at 0.02%



Case Study – MAGRABAR® MD-4975

Shake Test with Protein Powder

Testing Method:

- In a 500mL bottle, protein powder and pre-blended defoamer was diluted in water to perform a shake test.
- Pictures were taken immediately after shakes were completed to monitor foam knockdown over time.

* All defoamers dosed at 1.0%



The two *seed oil free* defoamers, MAGRABAR® 2025 and MAGRABAR® MD-4975, showed the same great performance as traditional vegetable oil based defoamers.

